

SALMON ROLY POLY

(Serves 8 to 10)

Dough

2 cups flour	$\frac{1}{4}$ cup butter
3 teaspoons baking powder	1 egg, beaten
$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup milk

Sift dry ingredients together. Add butter, cutting until mixture resembles fine meal. Add combined egg and milk. Knead lightly for 30 seconds. Roll to rectangular shape about $\frac{1}{4}$ inch thick.

Filling

$1\frac{3}{4}$ cups (No. 1 tall can) salmon, flaked	$1\frac{1}{2}$ teaspoons parsley, chopped (optional)
$\frac{1}{4}$ cup milk or salad dressing	$\frac{1}{4}$ cup sweet pickle, chopped
2 teaspoons onion, chopped	$\frac{1}{2}$ teaspoon salt

Combine all ingredients, spread over dough, roll like jelly roll. Bake on buttered baking sheet in a hot oven (425° F.) 40 minutes.

Sauce

2 cups Natural American Cheese, grated	$\frac{1}{2}$ cup milk
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Melt cheese in top of double boiler. Add milk gradually, stirring constantly until sauce is smooth. Serve over salmon in individual servings.

SHRIMP FONDUE

(Serves 8)

5 slices white or cracked wheat bread	2 cups Natural American Cheese, grated
Butter	3 eggs, slightly beaten
$\frac{2}{3}$ cup (1 can) shrimp	2 cups milk
Salt and pepper	

Remove crust from bread, spread bread generously with butter, cut into $\frac{1}{2}$ -inch cubes. Arrange layer in bottom of casserole, then layer of shrimp, then layer of cheese, sprinkling each layer with salt and pepper. Repeat above layers until ingredients are used. Combine eggs and milk, pour over contents of casserole, set in hot water. Bake in a moderate oven (350° F.) 50 to 60 minutes.

SHRIMP AND RICE EN CASSEROLE

(Serves 6)

1 cup cooked shrimp	6 tablespoons tomato catsup
2 cups boiled rice	$\frac{1}{4}$ teaspoon Tobasco sauce
2 cups cream	1 teaspoon Worcestershire sauce
1 tablespoon butter	Bread or cracker crumbs, buttered

Combine first 7 ingredients and heat thoroughly in double boiler. Pour into buttered casserole. Sprinkle top with buttered bread or cracker crumbs. Bake in a moderate oven (350° F.) 30 minutes.